

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
EATING & DRINKING ESTABLISHMENT / FOOD ESTABLISHMENT
INSPECTION REPORT

REASON	GRADE	Inspection Date:	ESTABLISHMENT NAME:	
Regular <input checked="" type="checkbox"/>	20	08/30/2017	GUAM COMMUNITY COLLEGE	
Follow-Up <input type="checkbox"/>		Time In	Time Out	OWNER/OPERATOR:
Complaint <input type="checkbox"/>		9:30AM	11:38AM	OKADA, MARY
Investigation <input type="checkbox"/>	RATING	Sanitary Permit No.:	LOCATION:	Establishment Type:
Other: <input type="checkbox"/>	B	20000-170001342	MANGILAO	MANUFACTURER
			PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired	

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY
	A REGULAR INSPECTION WAS CONDUCTED TODAY. PREVIOUS INSPECTION CONDUCTED ON 02/05/2009 RESULTED IN A GRADE/RATING OF 6/A. THE PREVIOUS VIOLATION OF ITEM # 35 WAS CORRECTED; HOWEVER, VIOLATION OF ITEM # 37 (MOLD BUILD-UP AND STAINS ON CEILING IN DRY STORAGE ROOM) REMAIN UNCORRECTED. IN ADDITION, THE FOLLOWING NEW VIOLATIONS WERE OBSERVED:		
3	PORK RIBS IN CHILLER #1 NOT MEETING INTERNAL TEMPERATURE FOR COLD HOLDING (MEASURED TEMPERATURE: 47.5°F & 52.0°F) POTENTIALLY HAZARDOUS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 45°F OR BELOW FOR COLD HOLDING TO LIMIT GROWTH OF MICROORGANISMS THAT MAY CAUSE FOODBORNE ILLNESS.	6	09/11/17
14	CUTTING BOARDS FOUND WITH DARK STAINS AND DEEP CUT MARKS ON SURFACES. COS: ITEMS WERE DISPOSED. FOOD CONTACT SURFACES SHALL BE PROPERLY CONSTRUCTED AND KEPT CLEAN TO FACILITATE PROPER SANITIZATION.	2 COS	COS
20	DISH MACHINE NOT PICKING UP CHEMICAL FROM THE CONTAINER DURING THE SANITIZATION STEP; CHLORINE TEST STRIP NOT DETECTING ANY SANITIZER. EQUIPMENT AND UTENSILS SHALL BE SANITIZED USING APPROVED CHEMICAL WITH PROPER DILUTION TO ENSURE THAT PATHOGENS ARE KILLED.	4	¹⁰ 8/09/02/17

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

*Note: When any of the following items are cited above, they shall be corrected within 10 days of this inspection:

(1), (3), (11), (12), (27), (28), (30), (41) & (45).

Received By (Name & Title):

B. HADNLOW

DEH Inspector (Name & Title):

LEILANI NAVARRO, EPHI I

8/30/17

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ITEM*	REMARKS	DEMERIT	CORRECT BY
21	WIPING CLOTHS BEING STORED IN BUCKETS WITH WEAK SANITIZER DILUTION: COS: STUDENTS WERE INSTRUCTED HOW TO PROPERLY MIX THE SANITIZING SOLUTION. WIPING CLOTHS SHALL BE KEPT IN SANITIZING SOLUTION WITH THE CORRECT DILUTION TO PREVENT CROSS-CONTAMINATION.	—	COS
365	ROACH EGG CASINGS FOUND ON THE FLOOR UNDER THE PREP SINK. INSECTS SHALL NOT BE PRESENT TO PREVENT CONTAMINATION OF FOOD.	4	10/02/17
36	DIRT, DUST, AND STAINS FOUND ON FLOOR UNDER THE PREP SINK, BEHIND THE CHILLERS, AND UNDER THE 3-COMPARTMENT SINK. FLOORS SHALL BE KEPT CLEAN TO PREVENT HARBORAGE OF PESTS.	2	10/02/17
REPEAT 37	MOLD BUILD-UP AND STAINS FOUND ON CEILING IN THE DRY STORAGE. CEILINGS SHALL BE KEPT CLEAN	2	10/02/17
42	INTAKE AND OUTTAKE VENTS THROUGHOUT THE FACILITY INCLUDING STORAGE ROOMS AND RESTROOM HAVE DUST BUILD-UP. PREMISES SHALL BE MAINTAINED IN CLEAN CONDITION TO PREVENT DUST FROM FALLING INTO FOOD AND ENSURE EFFICIENCY OF VENTILATION SYSTEMS.	2	10/02/17

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

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Received By (Name & Title):

B. HARRISON

DEH Inspector (Name & Title):

LEILANI NAVARRO, EPITO I

8-30-17

21

INSPECTION REPORT

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*Note: When any of the following items are cited above, they shall be corrected within 10 days of this inspection:	Received By (Name & Title): <u>B. HAMILLON</u> 8-30-17 DEH Inspector (Name & Title): <u>LETIANI NAVARRO, EPITU I</u>
(1), (3), (11), (12), (27), (28), (30), (41) & (45).	